

THE GREENHOUSE AT THE ROOF

SALAD SELECTION

Greenhouse salad *with mixed lettuce, tomatoes, red onion, cucumber, carrots with a balsamic dressing*

Coleslaw *with red & green cabbage, spring onions, coriander, in a light lemon sesame seed vinaigrette*

Chunky beetroot *with pine nut, goat's cheese, red onion, and a citrus dressing*

Apple, pear and Parma *with arugula and walnut, and a blue cheese dressing*

Green and red beans *with tomatoes, corn kernels, capsicum, green onion, cilantro and a lemon and lime vinaigrette*

Greenhouse potato salad *with whole grain mustard mayonnaise, bacon, spring onions, soft boiled egg*

Black & white rice *with capsicums, tomato, snow peas, coriander, corn kernels, red onion, celery, mango, and a red wine vinaigrette*

Penne pasta *with thousand island mayonnaise, spring onion, shrimp and seafood*

Quinoa *with cucumber, tomato, parsley, mint, and a lemon vinaigrette*

**All salads can be vegetarian.*

Choose 4 salads from the menu. Additional salads PHP 150 per person

MAIN COURSE

BBQ beef brisket

Salmon in bag marinated with lemon, thyme, olive oil, burnt butter

Chicken and herb sausages

BBQ pork ribs

Beef and herb sausages

Spicy chicken wings

Pork belly skewers

Marinated beef skewers

Mini beef burger patties

Cajun grilled chicken thighs

Grilled Mackerel

Choose 4 BBQ items from the menu.

Additional item at PHP 250 per person

SIDES

BBQ Corn with paprika

Jacket potatoes with brown butter

Choose 1 item from the menu.

Additional side PHP 150 per person

DESSERT

Bread & raisin pudding with rum-vanilla custard sauce

Apple Pie

Blueberry Pie

Chocolate Mousse

White Chocolate and Raspberry Cheesecake

Choose 1 item from the menu.

Additional item at PHP 150 per person

INCLUSIONS:

• BREAD BASKET

Selection of assorted breads including chargrilled pita bread from the BBQ

• DIPS

Hummus | beetroot | sour cream and chives | fresh tomato salsa

• Fresh fruits in season

PHP 1,200 nett / person

Minimum spend applies

For inquiries, call 637-7888 or email
events@joynostalgysuites.com